



*we*innovate cooking

KITCHENS XXLINE

XXLINE

Model

BR910TNN

Code

BN20751040400

General characteristics

The XXLine is a large range for professional cooking including 6 functional units, which are flexible and particularly suitable for high-performance catering.

A perfect synthesis of efficiency, productivity and modern technology for catering.

REFRIGERATED BASES 2 DRAWERS GN - TEMP. -2/+8 °C- L1000



Technical/functional characteristics

- AISI 304 construction
 - Temperature -2/+8 °C or -15/-20 °C
 - Automatic defrost
 - Dust filter
 - Insulation thickness 50 mm
 - Easy access to the components
- Dimensions: 1000x840x590 mm
- 2 drawers (GN 1/1 + 3x1/6)
 - Refrigerating power 245 kW (normal temp.), 353 (freezer)
 - Power input 245 kW (normal temp.), 500 (freezer)
- Dimensions: 1200x840x590 mm
- 2 drawers GN 2/1
 - Refrigerating power 324 kW (normal temp.), 450 (freezer)
 - Power input 490 kW (normal temp.), 600 (freezer)

Technical Data

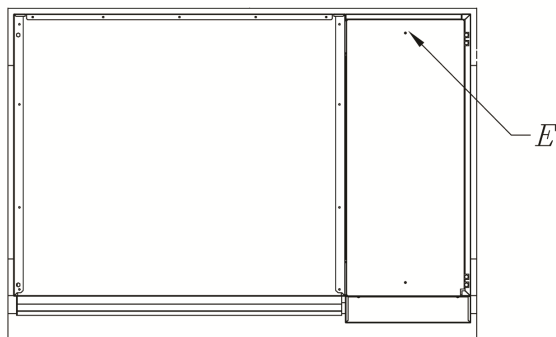
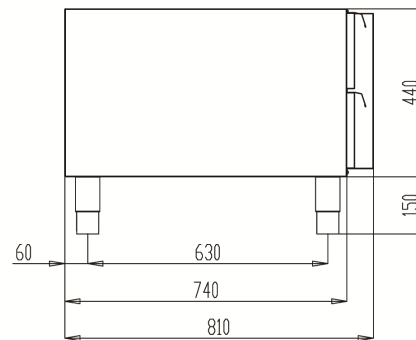
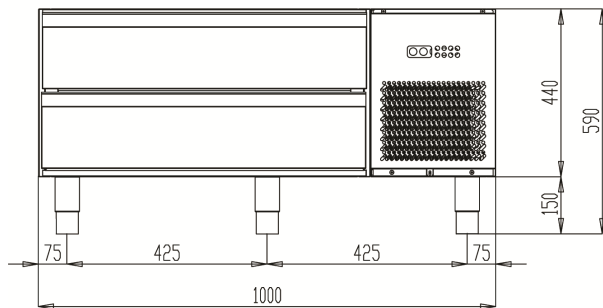
Model	BR910TNN
Width (mm)	1.000,00
Depth (mm)	840,00
Height (mm)	590,00
VOLUME	0,50
WEIGHT	0,00
SUPPLY	
Gas power	
Electric power	
Internal ovens dimension	
OVEN CAPACITY	
Plate dimensions (mm)	
TANK DIMENSIONS	
Tank capacity (l)	

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KEY

- E** power supply
- G** gas connection
- H2O** water inlet
- S** water outlet

Connection	Power	Diameter	Supply
Gas connecton			
Electric connecton			
Cold water connecton			
Hot water connecton			
Cold soft water connecton			
Drain (∅)			
2° Drain (∅)			